



Gordon Ramsay's Modern Tomato & Basil Bruschetta

Preperation Time: 15 minutes

Serves: 3-4 people

Cooking Time: 10 minutes

Description

This recipe elevates the humble bruschetta into a vibrant, flavor-packed appetizer, showcasing the quality of fresh ingredients with a sophisticated touch. We're skipping the vinegar and instead focusing on the natural sweetness of ripe tomatoes, aromatic herbs, and a hint of lemon to brighten the flavors, all brought together with perfectly toasted bread and a creamy, tangy base. It's a dish that's both comforting and impressive, perfect for sharing. The essence of this bruschetta lies in its simplicity and the quality of its components. Each element, from the perfectly grilled bread to the marinated tomatoes and the optional creamy goat cheese, plays a crucial role in creating a harmonious balance of textures and tastes. This modern take ensures every bite is an explosion of fresh, savory, and slightly tangy notes, making it an unforgettable start to any meal.

Ingredients

- 1 large rustic Italian loaf or baguette, sliced into $\frac{1}{2}$ -inch thick pieces
- 4-5 ripe Roma or heirloom tomatoes (about 1.5 lbs), finely diced
- 3 cloves garlic, 2 minced, 1 halved for rubbing
- $\frac{1}{2}$ cup fresh basil leaves, finely chopped
- 3 tablespoons extra virgin olive oil, plus more for drizzling
- $\frac{1}{2}$ teaspoon sea salt, plus more to taste
- $\frac{1}{4}$ teaspoon freshly ground black pepper, plus more to taste
- 2 oz goat cheese, softened (optional, for a creamy base)
- Zest of $\frac{1}{2}$ lemon (optional, for brightness)



Preparation Steps

Step 1. Prepare the Tomato Topping: In a medium-sized mixing bowl, combine the finely diced tomatoes, minced garlic, and chopped fresh basil. Add 2 tablespoons of extra virgin olive oil, $\frac{1}{2}$ teaspoon of sea salt, and $\frac{1}{4}$ teaspoon of freshly ground black pepper. If you're using it, stir in the lemon zest. Gently mix everything together. Allow this mixture to marinate at room temperature for at least 15 minutes. This shorter marinating time will still allow the flavors to meld beautifully.

Step 2. Prepare the Bread: Preheat your oven to 400°F (200°C). Arrange the sliced bread pieces in a single layer on a baking sheet. Drizzle both sides of the bread lightly with extra virgin olive oil.

Step 3. Toast the Bread: Place the baking sheet in the preheated oven and bake for 5-7 minutes. Halfway through the baking time, flip the bread slices to ensure even toasting. You're looking for a golden-brown and crisp exterior, but the inside should still have a slight chewiness.

Step 4. Garlic Rub: Once the toasted bread is out of the oven and has cooled slightly, take the halved garlic clove and rub one side of each toasted slice generously. This technique infuses the bread with a robust garlic flavor. Season the garlic-rubbed side lightly with a pinch of sea salt.

Step 5. Assemble the Bruschetta (Optional Creamy Base): If you've chosen to use goat cheese, spread a thin, even layer of the softened goat cheese over the garlic-rubbed side of each toasted bread slice. This adds a wonderful creamy texture and a tangy dimension that complements the fresh tomato topping beautifully.

Step 6. Top and Serve: Spoon a generous amount of the marinated tomato mixture over each piece of prepared bread. Finish each bruschetta with a final drizzle of high-quality extra virgin olive oil. Serve immediately to enjoy the best texture and flavor.

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